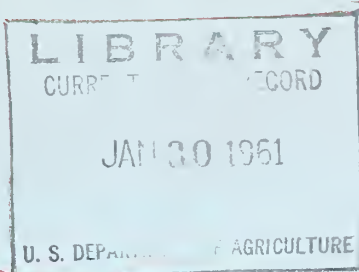


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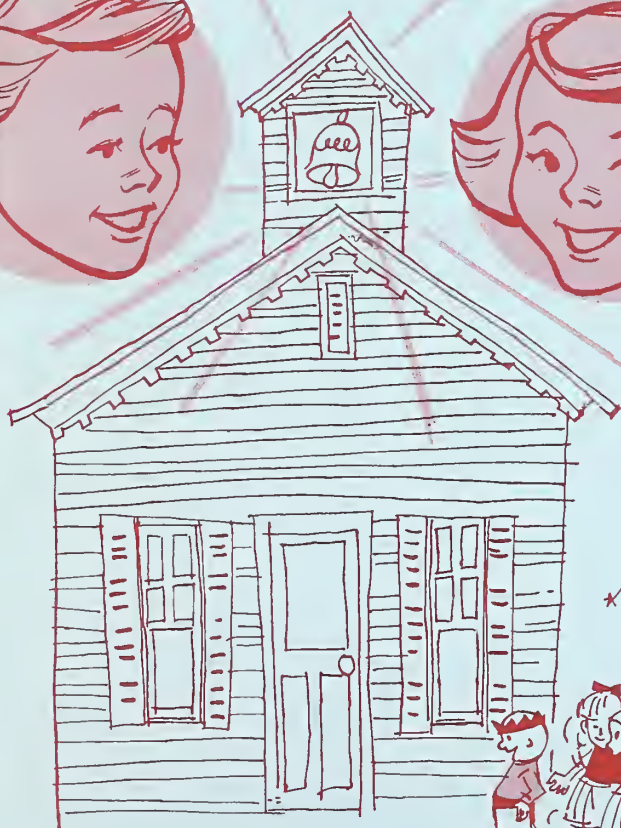


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# COLORED CRANBERRIES

for school lunch programs



Big, beautiful, and bursting with flavor . . . 1960's harvest of fresh cranberries promises to be the biggest ever.

Keep cranberries and cranberry products in mind when planning school lunch food purchases. And serve them often. Their tangy-tart satisfying flavor is guaranteed to brighten any menu!

U. S. Department of Agriculture  
Agricultural Marketing Service  
Washington 25, D. C.  
AMS - 407      October 1960





# COLORFUL CRANBERRIES for school lunch programs

## CRANBERRY BETTY

INGREDIENTS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cranberries, coarsely ground.	5 pounds (1 gallon)	10 pounds (2 gallons)	1. Combine cranberries, sugar, and cinnamon. Let stand about 30 minutes. 2. Add water and orange juice.
Sugar . . . . .	4 pounds (2 quarts)	8 pounds (1 gallon)	
Cinnamon . . . . .	1-1/3 tablespoons	3 tablespoons	
Water . . . . .	2 cups	1 quart	
Orange juice . . .	1 quart	2 quarts	
Butter or margarine, melted.	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	3. Combine the fat and breadcrumbs. 4. Place half the cranberry mixture in baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 3 pounds or 1-1/4 quarts per pan. Spread with half the breadcrumbs, about 12 ounces or 1 quart 1-1/2 cups per pan. Add remaining cranberry mixture and top with remaining crumbs. 5. Cover and bake at 375°F. (moderate) for 30 minutes. Uncover and continue baking until crumbs are brown, about 15 minutes.
Breadcrumbs, soft	2 gallons	4 gallons	

Portion: 1 piece 2-1/2 x 2-3/4 inches --- provides 1/4 cup fruit.

## CRANBERRY-APPLE CRUNCH

INGREDIENTS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Sugar . . . . .	2 pounds (1 quart)	4 pounds (2 quarts)	1. Boil sugar and water for 5 minutes. 2. Add cranberries and boil 5 minutes longer. Cool. 3. Stir apples into cranberry sauce. 4. Place in greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), one pan for 25 portions.
Water . . . . .	1 quart	2 quarts	
Cranberries . . . .	2 pounds (2 quarts)	4 pounds (1 gallon)	
Apples, unpeeled, chopped.	3 pounds 8 ounces (2-1/4 quarts)	7 pounds (4-1/2 quarts).	
Rolled oats (uncooked).	1 pound (1 quart)	2 pounds (2 quarts)	5. Combine rolled oats, flour, brown sugar, and salt. 6. Add the melted fat, mixing until crumbly. 7. Sprinkle over apple-cranberry mixture. 8. Top with nut meats. 9. Bake at 350° F. (moderate) for 1 hour.
All-purpose flour, sifted.	6 ounces (1-1/2 cups)	12 ounces (3 cups)	
Brown sugar . . .	1 pound 3 ounces (2-1/2 cups, packed)	2 pounds 4 ounces (1-1/4 quarts, packed)	
Salt . . . . .	1 tablespoon	1 ounce (2 table- spoons)	
Butter or marga- rine, melted.	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	
Nut meats, chopped.	10 ounces (2 cups)	1 pound 4 ounces (1 quart)	

Portion: 1 piece 2-1/2 x 2-3/4 inches --- provides 1/4 cup fruit.



## CRANBERRY UPSIDE-DOWN CAKE

INGREDIENTS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cranberries, finely ground.	3 pounds 12 ounces (3 quarts)	7 pounds 8 ounces (1-1/2 gallons)	1. Combine cranberries, sugar, and orange juice. 2. Bring to boiling and simmer for 7 minutes. 3. Pour into greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 3 pounds or 1-1/2 quarts per pan.
Sugar . . . . .	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)	
Orange juice . . .	2 cups	1 quart	
Cake flour, sifted	1 pound 2 ounces (1-1/4 quarts)	2 pounds 4 ounces (2-1/2 quarts)	4. Sift flour and baking powder together three times.
Baking powder . .	1-2/3 tablespoons	1-1/2 ounces (1/4 cup)	
Eggs . . . . .	2-2/3 cups (13)	1 quart 1-1/2 cups (26)	5. Beat eggs until very thick and light (about 10 minutes by hand or 5 minutes at medium speed in mixer). 6. Add sugar gradually, beating until well blended. 7. Add lemon juice. 8. Fold in the flour-baking powder mixture gradually.
Sugar . . . . .	2 pounds 8 ounces (1-1/4 quarts)	5 pounds (2-1/2 quarts)	
Lemon juice . . .	3 tablespoons	1/3 cup	
Milk, hot . . . . .	2 cups	1 quart	
			9. Add milk and mix quickly until batter is smooth. 10. Pour batter over cranberry mixture, about 2 quarts per pan. 11. Bake at 350° F. (moderate) for 50 minutes.

Portion: 1 piece 2-1/2 x 2-3/4 x 2-1/2 inches ... provides 1/4 cup fruit.

## CRANBERRY WHIP

INGREDIENTS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cranberries . . . .	4 pounds (1 gallon)	8 pounds (2 gallons)	1. Cook cranberries in water for 8 minutes. 2. Remove from heat and press through sieve.
Water . . . . .	4-1/2 cups	2-1/4 quarts	
Gelatin (unflavored)	2 ounces (6 tablespoons)	4 ounces (3/4 cup)	3. Soften gelatin in cold water and add to the cranberries. 4. Add sugar and mix well. 5. Chill mixture until it begins to thicken.
Water, cold . . . .	1-1/2 cups	3 cups	
Sugar . . . . .	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	
Egg whites . . . .	2 cups (16)	1 quart (32)	6. Beat egg whites until stiff but not dry. 7. Add sugar and beat well. 8. Fold in the thickened cranberry mixture and lemon juice. 9. Portion into individual molds with a No. 8 scoop (1/2 cup). Chill. 10. Serve with custard sauce
Sugar . . . . .	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	
Lemon juice . . . .	1/4 cup	1/2 cup	

Portion: 1/2 cup (2-2/3 ounces) ... provides 1/4 cup fruit.

## CRANBERRY ORANGE-PIE

INGREDIENTS	10 PIES (9-INCH)	DIRECTIONS
Orange juice . . . . .	1-1/2 quarts	1. Combine orange juice, tapioca, and salt.
Quick-cooking tapioca . . . . .	9 ounces (1-1/2 cups)	2. Boil for 5 minutes, stirring constantly. Remove from heat.
Salt . . . . .	1 teaspoon	3. Add sugar and stir to blend.
Sugar . . . . .	6 pounds 8 ounces (3-1/4 quarts)	
Cranberries, coarsely ground or chopped.	8 pounds (2 gallons)	4. Combine cranberries, fat, and orange rind with the tapioca mixture.
Butter or margarine . . . . .	4 ounces (1/2 cup)	5. Bring to a boil and cook for 10 minutes, stirring frequently. Cool.
Orange rind, grated . . . . .	1-1/3 tablespoons	
Pastry shells (9-inch), baked.	10 single crusts	6. Fill baked pastry shells with fruit mixture, using about 1 pound 10 ounces or 1-3/4 quarts per pie.
Meringue . . . . .		7. Cover pies with meringue.
		8. Bake at 350° F. (moderate) for 12 minutes or until meringue is firm and browned.

Portion: 1/7 pie ... provides 1/3 cup fruit.

## CRANBERRY APPLE-PIE

INGREDIENTS	10 PIES (9-INCH)	DIRECTIONS
Apples (tart), peeled and sliced.	7 pounds 8 ounces (1-3/4 gallons)	1. Combine apples, cranberries, sugar and cornstarch and let stand for 15 minutes.
Cranberries, coarsely chopped.	4 pounds (1 gallon)	
Sugar . . . . .	6 pounds 4 ounces (3 quarts 1/2 cup)	
Cornstarch . . . . .	1 pound (3-1/2 cups)	
Pastry . . . . .	10 double crusts	2. Line 9-inch pie pans with pastry.
		3. Fill with apple-cranberry mixture, about 1 pound 14 ounces or 1 quart per pie.
		4. Cover with top crust, moisten edges, and seal well.
		5. Bake at 400° F. (hot) for 50 minutes.

Portion: 1/7 pie ... provides 1/3 cup fruit.

For additional recipes using cranberries see Recipes Type A School Lunch PA 271 published by the United States Department of Agriculture.

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CRANBERRY CRUNCH .....C-39

JELLIED CRANBERRY FRUIT  
SALAD .....E-21



